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SERVING MANY

Food news for individuals and groups promoting nutrition education, and for food service managers in industrial plants, restaurants, hospitals and hotels.

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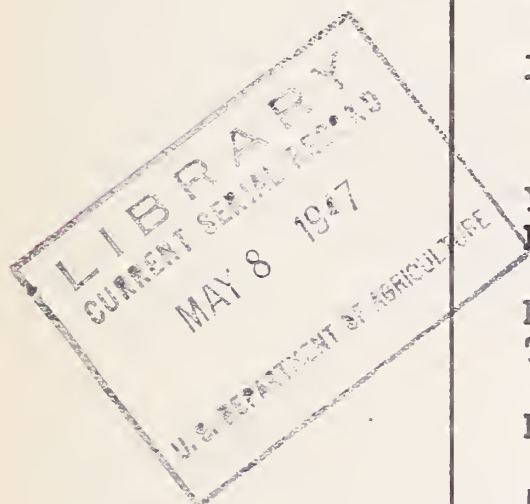
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Industrial Nutrition HIGHLIGHTS

For Editors of Plant Publications



You're Eating Better

According to a recent public opinion poll, 1/ Americans have again indicated that their favorite meal consists of steak, potatoes, and pie. These foods are fine in themselves, and represent a time-honored choice of Americans. Such foods are not sufficient, however, to provide all the essentials of nutrition. The poll, fortunately, indicates that the average eater is becoming aware of this fact, for in the choice of "trimmings" he has shown a heartening improvement. His eating habits have actually taken a turn for the better!

The question asked in the poll was: "If cost were no factor, and you could have absolutely anything you wanted to eat, what would you choose for a perfect meal?" The answer:

Fruit or shrimp cocktail
Vegetable soup or chicken broth
Steak
Mashed or French fried potatoes
Peas
Vegetable salad
Rolls and butter
Apple pie a' la mode
Coffee

While not the ultimate in good eating, so far as nutrition is concerned, this meal appears to be planned around the Basic 7 foods. Eggs are conspicuous by their absence. Other foods are included only in part--milk, for example. There's only a small amount of the daily requirement of milk in the scoop of ice cream on the pie. Generally speaking, though, the meal is an improvement over the meat-potato-pie pattern.

Let's Add Those Missing Nutrients

Scientific studies conducted during the war showed that diets of industrial workers usually were seriously lacking in vegetables, citrus fruits and tomatoes, eggs, and dairy products. We should remember these foods when we choose our lunch in the cafeteria, at the canteen, or at the lunch counter of the corner drug store. These foods are important to keep us in top form -- yet they are frequently lacking in our food selection.

vegetables

Vegetables are full of hidden vitamins which help to combat hidden hunger. Carrots, sweetpotatoes, broccoli, spinach, and other leafy greens all have liberal amounts of vitamin A -- necessary for normal growth and resistance to respiratory infections. Vitamin A also helps to prevent night blindness.

When eaten raw, cabbage, cauliflower, broccoli, spinach, collards, and other leafy greens are a good source of vitamin C -- necessary to maintain healthy teeth and gums.

At lunch, then, choose a crisp, colorful tossed green salad in addition to a green or yellow vegetable.

citrus fruits

Citrus fruits are the richest sources of vitamin C, but tomatoes are an excellent source, too. Make certain that your breakfast includes a liberal serving of

1/ American Institute of Public Opinion poll, appearing in March 26, 1947 newspapers.

citrus fruit or juice, or tomato juice, and you'll be sure to get vitamin C daily.

According to nutritionists, an average person's daily requirements of ascorbic acid (vitamin C) can be supplied by $\frac{1}{2}$ medium grapefruit, 1 medium orange, or $\frac{2}{3}$ of a cup of orange or grapefruit juice, fresh or canned.

So far, so good. But what of milk and eggs, two of the most important foods in our daily diet? Here is where breakfast and lunch should come in.

milk

Milk and its products are the best sources of calcium, so essential to strong bones and sound teeth. Milk also supplies riboflavin—one of the essential B vitamins — and protein. Every adult needs 1 pint of milk, or its equivalent in dairy product, everyday. So top off your breakfast cereal with a liberal amount of milk, drink milk for lunch and at midmeal snacks, and remember that a serving of cheese, custard desserts and pies, and milk puddings all add some of those important food values which milk supplies.

eggs

Eggs are among the highly nutritious foods. They supply easily digested protein which is necessary for growth and the building and repairing of tissues. They contain iron and phosphorus, both essentials in our daily food intake. Eggs are also a source of thiamine and riboflavin and vitamin A. No wonder the food experts recommend the frequent use of eggs.

Eggs are a good alternate for meat and make an excellent main dish for lunch or dinner. Have an egg for breakfast and, now and then, choose scrambled eggs, creamed eggs, and similar dishes when they appear at the cafeteria. Remember that egg salads and sandwiches, deviled eggs, and hard-cooked eggs all help to contribute their share of vitamins and minerals to your meals.

Fresh Vegetables, Fruits Coming

With spring well under way, many varieties of fresh and green, leafy vegetables will be coming on the market to add color, taste and body-building essentials to our daily diets.

Artichokes, asparagus, beets, cucumbers, green onions, green peas, radishes, spinach, chard and rhubarb are some of the fresh vegetables that should be coming on the market in growing quantities in most sections of the country during May. A check of the Basic - 7 chart will show how important fresh vegetables are to physical well-being. They should be included in your meals every day.

Lemons and fresh pineapples should also be making their appearance in various parts of the country during May, along with black and red raspberries.

These fruits make excellent desserts, just the thing for topping off a good Basic 7 meal.



Take-Home Ideas

Meal-planning hints for the homemaker are included in the following pamphlets, available upon request from the Office of Information, U.S. Department of Agriculture, Washington 25, D. C.

Food For Growth, AWI-1
 Vitamins from Farm to You, AWI-2
 Potatoes in Popular Ways, AWI-85
 Eat a Good Breakfast to Start a Good Day, AWI-107
 Green Vegetables in Everyday Meals, AIS-43
 Eat a Lunch that packs a Punch, NFC-8
 National Food Guide, AIS-53
 Food for Two, AIS-21

Food Service News

For Food Service Operators and Dietitians

Plentiful Foods

Food service establishments will find potatoes, citrus fruits, dried peaches, peanut butter, eggs, fresh and frozen fish, and heavy tom turkeys on May's plentiful foods list. All these items are featured in this month's menu section.

Storing Dried Fruits

With dried peaches in abundance this month, food service operators may find useful the following tips on storage of dried fruits:

Generally speaking, a humidity of 55 percent and a temperature of from 32° to 40° F. will provide ideal storage conditions for dried fruits. The storage problem most likely to be encountered is "sugaring" of the fruit. Just as sugar crystals may form in honey, or other sirup, when it stands on the kitchen shelf, so the natural sugar in dried fruits may crystallize with moisture as the fruit stands in storage. Little white crystals may form on the outside of dried prunes, and reddish granules just under the skin. On other dried fruits, particularly figs and raisins, clumps of crystals may appear on the skin or form in the flesh.

doesn't spoil fruit

Sugaring does not spoil the fruit, but merely detracts from its appearance and gives it a somewhat granular texture. Actually, sugaring is good proof of the concentrated natural sweetness of dried fruit.

Sugaring may be avoided by keeping the fruit dry. If the fruit is dried to a low moisture content and then kept in storage where the humidity is low, or protected from absorbing moisture by a vapor-resistant wrapping, sugar crystals will be prevented or, at least, greatly delayed in forming.

Peanut Butter Tips

Food service operators buying peanut butter will find it for sale in "stabilized" or "unstabilized" form. The stabilized product usually carries on its label the phrase "with hydrogenated peanut oil added, 2 and is recommended for food service use."

Stabilized peanut butter either has a little hardened peanut oil added or oil is extracted from the peanuts, then hardened, and mixed back into them. It keeps longer without separation of oil, and without acquiring a rancid taste, than does the unstabilized product. Stabilization, however, does not improve quality.

Keep Saving Fats

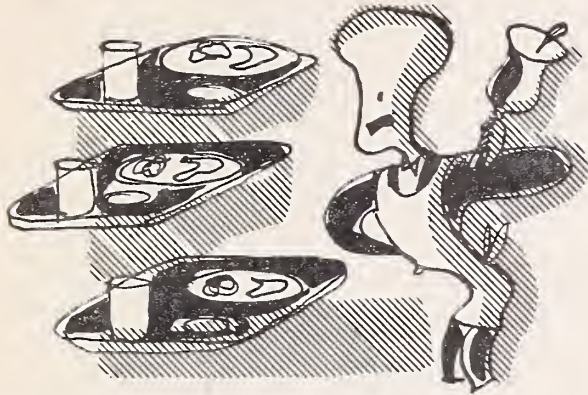
Many industrial feeding plants have been carefully saving used fats only to experience some difficulty in disposing of them. This is unfortunate, as the fats are still badly needed at home and throughout the world. If your plant has had difficulty in disposing of used fats, write or otherwise contact your State PMA office, and the matter will be dealt with promptly.

By all means, keep saving used fats. The need for them is still very great.



MENUS

For Special Lunches



The menus include foods that are in abundant and seasonal supply. Such foods are marked by asterisks. Footnotes indicate where recipes may be found.

Braised liver with gravy
Steamed new potatoes*
Mixed green salad (head lettuce, spinach leaves, scallions)

Whole-wheat bread with butter or fortified margarine
Stewed apricots* (dried)
Peanut butter cookies*
Milk

Pan-broiled lamb patties
Escalloped potatoes*
Head lettuce with chiffonade French dressing
Rye bread with butter or fortified margarine
Prune* whip
Beverage

Baked mackerel with egg* sauce
Parsley potatoes*
Scalloped tomatoes
Carrot sticks*
Enriched roll with butter or fortified margarine
Orange* sherbet
Beverage

Turkey* salad 1/
French fried potatoes*
Buttered peas
Enriched bread with butter or fortified margarine
Baked orange* custard 2/
Beverage

Eggs* with cheese sauce, on corn bread
Fresh green beans
Lemon meringue pie 3/
Beverage

Spanish spaghetti 4/ with meat balls
Tossed green salad
Rye bread with butter or fortified margarine
Fresh citrus* cup
Beverage

Escalloped fish* 5/
Mashed potatoes*
Buttered spinach
Enriched biscuits with butter or fortified margarine
Baked Indian pudding 6/
Beverage

Southern hash 7/
Buttered carrots
Tomato and head lettuce salad
Graham muffins with butter or fortified margarine
Chocolate ice cream
Beverage

Fresh vegetable plate with poached egg*
Hot corn bread with butter or fortified margarine
Butterscotch pudding
Beverage

Creamed turkey* 8/
Buttered noodles
Green beans
Whole-wheat bread with butter or fortified margarine
Ambrosia* cup
Beverage

Meat loaf with brown gravy
 Parsley potatoes*
 Carrots and peas
 Enriched roll with butter or fortified
 margarine
 Cottage pudding with fruit sauce
 Milk



Baked fish* with herb sauce 9/
 Escalloped potatoes*
 Spring relish plate (scallions, carrot
 strips, and radishes)
 Corn muffin with butter or fortified
 margarine
 Deep dish apple pie
 Milk

Baked ham with raisin sauce
 Boiled sweetpotato
 New spinach
 Rye bread with butter or fortified
 margarine
 Chocolate bread pudding
 Beverage

Scrambled eggs*
 Baked potato*
 Grapefruit* and orange* salad
 Enriched biscuits with butter or forti-
 fied margarine
 Warm gingerbread
 Milk

Barbecued frankfurters
 Hashed brown potatoes*
 Buttered turnip greens
 Enriched bread with butter or fortified
 margarine
 Apple pandowdy 10/
 Milk

Beef pot roast with vegetables 11/
 Mashed potatoes*
 Buttered rutabagas
 Whole-wheat bread with butter or forti-
 fied margarine
 Dried peach* Betty 12/
 Milk

Fish* chowder
 Salmon* loaf with egg* sauce 13/
 Mashed potato*
 Green peas
 Graham bread with butter or fortified
 margarine
 Orange* Bavarian 14/
 Beverage

Footnotes

1/ Recipe for Turkey Salad is in this issue.

2/ Recipe for Baked Orange Custard is in the February issue of "Serving Many."

3/ Recipe for Lemon Meringue Pie is in this issue.

4/ Recipe for Spanish Spaghetti is on page 18 of "Making the Most of Meats in Industrial Feeding."

5/ Recipe for Escalloped Fish is in this issue.

6/ Recipe for Baked Indian Pudding is in "Saving; Sugar in Industrial Feeding."

7/ Recipe for Southern Hash is on page 11 of "Making the Most of Meats in Industrial Feeding."

8/ Recipe for Creamed Turkey is in this issue.

9/ Recipe for Baked Fish with Herb Sauce is on page 23 of "Making the Most of Meats in Industrial Feeding."

10/ Recipe for Apple Pandowdy is in the January issue of "Serving Many."

11/ Recipe for Beef Pot Roast is on page 15 of "Making the Most of Meats in Industrial Feeding."

12/ Recipe for Dried Peach Betty is in the December issue of "Serving Many."

13/ Recipe for Salmon Loaf is in this issue.

14/ Recipe for Orange Bavarian is in this issue.

RECIPES



The recipes given below include foods that are available generally throughout the country and abundant in most markets.

Lemon Meringue Pie

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|----------------------------------|----------------------|----------------------|
| Cornstarch | 2 lb. | 10 lb. |
| Water | 2 gal. | 10 gal. |
| Lemon juice | 1-7/8 qt. | 9-3/8 qt. |
| Lemon rind, grated | 6 oz. | 1-7/8 lb. |
| Salt | 2 oz. | 10 oz. |
| Sugar | 12 lb. | 60 lb. |
| Egg yolk | 1 qt. | 5 qt. |
| Butter or fortified margarine | 1 1/2 lb. | 7 1/2 lb. |
| Meringue: | | |
| Egg whites | 1 1/2 qt. | 7 1/2 qt. |
| Salt | 3/4 oz. | 3-3/4 oz. |
| Sugar | 3 lb. | 15 lb. |
| Vanilla | 1 oz. | 5 oz. |

Size of portion - 1/6 pie.

Method:

1. Mix cornstarch with enough water to make smooth paste.
2. Add lemon juice, grated lemon rind, salt, and sugar.
3. Cook about 20 minutes. Remove from heat.
4. Beat yolks. Slowly add to filling, stirring constantly. Cool.
5. Stir in butter.

6. Pour mixture into baked pie shells -- about 1 quart to each pie.
7. Cool. Top with meringue.
8. Brown in hot oven (400° F.), 2 to 3 minutes.

Method for Meringue:

1. Add salt to egg whites.
2. Whip to dry peak.
3. Add sugar slowly and continue whipping until light. Stir in vanilla.

Turkey Salad

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|-----------------------------|----------------------|----------------------|
| Turkey, cooked and diced | 15 lb. | 75 lb. |
| Celery, diced | 6 lb. | 30 lb. |
| Lettuce, coarsely cut | 3 lb. | 15 lb. |
| Salt | 4 oz. | 1 1/4 lb. |
| Mayonnaise | 3 qt. | 15 qt. |

Size of portion - 5 ounces.

Method:

1. Combine turkey, celery, and lettuce.
2. Sprinkle with salt.
3. Stir in mayonnaise. Toss until well mixed.

Creamed Turkey

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|---------------------------------|----------------------|----------------------|
| Turkey, cooked | 10 lb. | 53 lb. |
| | 12 oz. | 12 oz. |
| Turkey stock | 2 gal. | 10 gal. |
| Milk | 2 gal. | 10 gal. |
| Chicken or other fat, melted | 2 lb. | 10 lb. |
| Flour | 1 lb. | 5 lb. |
| Salt | 1 1/2 oz. | 7 1/2 oz. |
| Pepper | 1/2 oz. | 5 oz. |

Size of portion - 6 ounces.

Method:

1. Cut turkey into 3/4 to 1-inch cubes.
2. Combine turkey stock and milk. Heat to boiling temperature.
3. Blend together fat and flour to a smooth paste. Stir into the liquid.
4. Cook, stirring constantly, until thickened.

5. Add turkey. Reheat.
6. Stir in salt and pepper.

Note: Serve over cooked noodles.

Escalloped Fish

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|------------------------------|----------------------|----------------------|
| Fish, cooked, flaked | 15 lb. | 75 lb. |
| Cream sauce, medium thick | 1½ gal. | 7½ gal. |
| Salt | 2 oz. | 10 oz. |
| Pepper | ½ tsp. | 2½ tsp. |
| Bread crumbs, dry | 4 lb. | 20 lb. |

Size of portion - 5 ounces.

Method:

1. Combine fish, cream sauce, salt, and pepper.
2. Arrange fish mixture and bread crumbs in alternate layers in greased baking pans.
3. Sprinkle surface with crumbs.
4. Bake in moderate oven (375° F.), 25 minutes.

Salmon Loaf

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|-------------------------------|----------------------|----------------------|
| Salmon | 24 No. 1 cans | 120 No. 1 cans |
| Celery, diced | 1 qt. | 5 qt. |
| Onions, chopped | 1½ qt. | 3½ qt. |
| Butter or other fat | 1 lb. | 5 lb. |
| Milk and salmon liquor | ½ gal. | 2½ gal. |
| Bread crumbs, dry | 3½ lb. | 17½ lb. |
| Salt | 1 oz. | 5 oz. |
| Pepper | ¼ oz. | 1¼ oz. |
| Tabasco sauce | 1 tbsp. | 5 tbsp. |
| Lemon juice | 1 pt. | 2½ qt. |
| Lemon rind, grated | ¼ cup | 1¼ cups |
| Egg yolks, beaten | 24 | 120 |
| Egg whites, stiffly beaten | 24 | 120 |

Size of portion - 6 ounces.

Method:

1. Drain salmon. Reserve liquor. Remove bones and skin. Flake.
2. Fry celery and onions in fat until clear.

3. Combine salmon, celery, onions, milk, and bread crumbs.
4. Stir in salt, pepper, tabasco sauce, lemon juice, lemon rind, and egg yolks. Mix well.

5. Fold in egg whites. Pack mixture in- to well-greased baking pans.
6. Bake in moderate oven (350° F.), 1 hour or until firm.

Note: Serve with egg sauce.

Variations:

Salmon Croquettes

Chill salmon mixture thoroughly. Make croquettes using a No. 16 scoop. Shape and crumb for frying. Chill thoroughly. Fry in hot, deep fat at 375° F., about 5 minutes or until golden brown.

Tuna Fish Loaf

Use 24 pounds of tuna fish for 100 portions and 120 pounds for 500 portions in place of salmon, in the recipe.

Orange Bavarian

| Ingredients | Amt. for 100 por. | Amt. for 500 por. |
|-------------------------------|----------------------|----------------------|
| Gelatin, unflavored | 2½ oz. | 12½ oz. |
| Orange juice | 2/3 cup | 3-1/3 cups |
| Milk, evaporated, icy cold | 1 gal. | 5 gal. |
| Sugar | 2 lb. 6 oz. | 12 lb. |
| Lemon juice | ½ cup | 2½ cups |
| Salt | 1 tsp. | 5 tsp. |
| Orange sections, diced | 5 lb. | 25 lb. |

Size of portion - 3 ounces.

Method:

1. Soak gelatin in orange juice for 10 minutes. Place bowl over hot water to dissolve gelatin.
2. Combine milk and sugar.
3. Whip with cold beater until fluffy.
4. Add lemon juice, salt, and dissolved gelatin.
5. Continue whipping until stiff.
6. Fold in oranges.
7. Place in refrigerator to chill until firm.

Operational TIPS



Food Buyers' Guide

This is the second in a series of 3 articles on good purchasing practices, prepared especially to answer numerous requests for this type of information. While some of this material may appear to be rather elementary to the experienced buyer, it is included here in the interest of a more complete guide to better food buying. The majority of industrial food service managers spend from 45 to 60 percent of their sales receipts for food. Unless the food supplies are selected wisely, stored safely, and prepared and served carefully, there is little opportunity for the manager to "break even."

The best sources of food supplies for a particular food service depend upon the size of its feeding operations, its location, and the kind of food product to be purchased. Some of the usual sources of supply are:

Manufacturers who process foods may also maintain a direct sales department. Food products, such as bakery products, flour, ice cream, jellies and marmalades, and pickles are often sold by the manufacturer.

Wholesalers assemble goods of various kinds from many sources. These firms usually specialize in one type of merchandise, such as meats, poultry and

eggs, fish, fruits and vegetables, or canned goods and groceries.

Retailers break up large wholesale food units into smaller units. Many retail stores sell to small restaurants on a "cost plus" basis, for example, the wholesale price plus a percentage service charge.

Farmers furnish a source of supply in growing districts, for eggs, poultry, fruits, and vegetables.

One or more of the following methods of buying are used by food service managers: Daily or regular visits to the supplier, ordering by telephone, by mail or from the sales representative of a wholesale firm. Many salesmen call at the plants on a regular schedule. Where the telephone is used for buying it is important for the buyer to become acquainted with the salesmen who fill telephone orders.

If visits of salesmen are on appointment, time is saved by all concerned. Representatives of reputable firms usually are well-informed, and they can help the buyer to keep abreast of market trends. Telephone orders should be given at regular times, preferably to the same sales clerk. Quality and quantity of goods should be specified and covered by an order form mailed to the firm. Competitive prices should be obtained, whenever possible, on merchandise of specified kind, quality, and quantity.

Perishable foods, such as dairy and bakery products, are sold at fairly comparable prices in a given locality. The dealers should be selected according to the quality, cleanliness, and purity of their products as well as their ability to render good service. Orders may then be given daily for the quantities of food desired.

buyers' hints

Food buyers should purchase the best grade and quality of food procurable at the price they can afford to pay.

Frequent checks should be made on the yield in prepared foods per sack or crate of vegetables and fruits to determine whether the size and quality of the raw product is economical. Specifications should be written for each food, showing the grade, quality, size or weight, and unit that is most desirable.

Quantities purchased should be regulated by the market supply and trends, delivery schedules, and available storage space. It is not economical to purchase several crates of soft fruits at a "good price" if proper cold storage space is not available to hold the fruits in good condition. Special cuts of meat may cost more per pound than carcass meat but unless there is sufficient volume of business to warrant employing a butcher, the carcass meat may prove to be more expensive.

Abundant supplies of foods, brought to the attention of the food buyer by the U. S. Department of Agriculture, may prove advantageous in quality and price because they are seasonable and available in quantity.

In every case the food buyer should purchase with the use of the product in mind. He should consider waste in pounds and in dollar value. He should view the loss of quality through aging, improper storage, or poor cooking as grams of essential nutrients denied to workers.

The June issue of *Serving Many* will contain an article on "Food Facts for Food Buyers."



Quality Standards

Quality should be the determining factor in the price to pay for food. Yet many times price is not an indication of quality. Therefore it pays to be able to judge for yourself the best "buy" in terms of value received.

Take, for example, turkey, a plentiful food this month. Do you know a good "buy" in turkeys? Standards have been established for grading turkeys on the basis of AA, A, B, or C grades.

When you buy turkey, consider the price in relation to the following signs of high quality:

1. Clean, waxy, unbroken skin; few pinfeathers; no bruises or discolorations.
2. Stocky body and broad breast, indicating a high proportion of meat to bone. (New "meaty-type" turkeys yield about 50 percent more finished meat per whole bird than older style birds.)
3. Breast, thighs, and legs well-fleshed; generally plump appearance.
4. Good covering of fat under skin of breast, thighs, legs, and back. Deeper layer of fat in more mature birds.

What style of turkey do you prefer? Consider price in relation to the amount of waste you pay for in these two styles:

1. New York, or market, dressed. Head and feet on; picked but not drawn; tendons not removed from drumsticks. May not have all pinfeathers removed. Price per pound includes head, feet, and entrails; about 15 percent of the weight in this style of dressing is waste.
2. Full-drawn, or eviscerated. Picked; head, feet, and eviscera removed; practically all if not all pinfeathers removed; tendons in drumsticks usually removed. The price per pound is for a ready-to-cook bird; no waste; less labor.

Full-drawn, or eviscerated turkeys may or may not be individually packaged. Most of them are Government-inspected and quick-frozen.

What's New in FACILITIES

The Central Kitchen

In one industrial area a group of plant managers got together to discuss their feeding problems. Some of the plants had food services but management was not satisfied because of the lack of trained supervision. Yet the plants could not afford to hire trained managers for each unit. Other plants were planning to install facilities. So the question arose: Couldn't the community feeding need be met by pooling resources to build a central kitchen? A committee was appointed to investigate carefully the feasibility of this cooperative venture.

When plants are located close enough together, it is feasible to prepare all food in a central kitchen. Each plant would have to be equipped with serving facilities and each would own a truck to transport the food, just before serving time, from the central kitchen to the plant.

Certain basic principles should apply when central kitchens are considered. First of all, the area which would be serviced should be carefully determined because prepared food cannot be held too long nor shipped too far without loss of nutritive value. The appearance of the food also deteriorates with long holding. Secondly, the number of plants in the area to be served should be determined, also the total employment, and the type of menu desired. Last but not least, the location of the central kitchen should be determined, also the lay-out of its equipment, and the types of serving units best suited for the individual plants.

If help is needed to determine these factors, write for planning charts and suggested lay-outs and equipment lists, which are available upon request. Address letters to United States Department of Agriculture, Production and Marketing Administration, Washington 25, D. C.

Careful planning essential

Certain basic principles should apply when central kitchens are planned. First, and most important, the central kitchen should be planned strictly as a production unit, following the best principles of production flow. It should be operated with the same high degree of efficiency that characterizes the production area of the plant. It should, of course, be planned to incorporate sanitary codes and principles, and sanitary practices should be observed in all phases of its operation.

Several advantages would accrue from this kind of operation. The kitchen would be in charge of a well-trained and experienced manager with an adequate staff. Many of the small plants in the group would not be able to afford trained personnel if they were to "go it" alone. Money would also be saved in purchasing in large quantities.

On the back page of this issue is a lay-out for a central kitchen designed for a meal load of 3,500. Other plans for different-sized meal loads are available.



CORRECTION

On page 11 of the April issue of "Serving Many" this statement appeared in a discussion of hand dishwashing: "Health Department usually requires that wash water should not be less than 140° F." It should have read "110° to 120° F."

